

AURA

AURA ROSÉ

2023

AWARDS

Concours Générale Agricole 2024 : Médaille de Bronze

FOOD AND WINE PAIRING

Serve as an aperitif with toast of cod brandade. It will also accompany you throughout your meals: grilled tuna steak with herbs of Provence, seasonal vegetables (eggplant with parmesan, zucchini flan and tomato sauce...), fresh goat cheese, strawberry pie...

GRAPE VARIETIES

Grenache, Sciaccarello, Niellucio

TERROIR

Stony calcareous-clavey soil.

VINIFICATION

The harvest takes place by night to conserve the grapes freshness. A skin maceration is carried out before pressing in order to extract more flavor and color.

Fermentation at low temperature (15/17°C).

TASTING

Attractive pale rosé with a peachy hue. Expressive nose of lemon zest and raspberry. Fresh, balanced and tonic on the palate.



Alc/vol 13%

10-12°C

2 years



Vallée du Rhône
Terroirs d'Accueil